

Pont l'Évêque

Pont l'Évêque is a traditional, washed-rind cheese from Normandy, France, with a golden rind and silky texture. The flavor is rich and malty and pairs well with fresh baked bread and hard cider.



TASTING NOTES ▶ Rich and malty cheese with a golden rind and silky texture

USES ▶ Serve with fresh baked bread and hard cider

MILK TYPE ▶ COW

BREED ▶ NORMANDE & HOLSTEIN

RENNET TYPE ▶ TRADITIONAL

ORIGIN ▶ NORMANDY, FRANCE

MILK TREATMENT ▶ PASTEURIZED